

# Chuck & Augie's

~ A Gathering Place ~

## APPETIZERS

### NACHOS

Tortilla chips, melted cheddar jack cheese, grilled salsa & chimichurri. 10  
Add the following: grilled chicken 4; grilled steak\* 5 & your choice of Buffalo, BBQ, or Sriracha BBQ sauce.

### SHISHITO PEPPERS \*NEW\*

Chef's choice of seasonal preparation. 8

## SALADS

### ROMAINE & KALE CAESAR \*NEW\*

Romaine & steamed kale, tossed with shaved pecorino cheese & caesar dressing. 9  
Add the following: tofu 2; grilled chicken 4; salmon 5; shrimp 5; house-made quinoa burger 3; goat cheese 2; Beyond Meat™ Vegan Chicken Strips 4; crab cake 5

### PISTACHIO CHICKEN

Mixed greens, romaine lettuce & grapes tossed with raspberry vinaigrette. Finished with dried cranberries, pistachios & grilled chicken. 11

### HUSKY GARDEN

Romaine lettuce, tomatoes, bell peppers, red onion, cucumbers & carrots with your choice of dressing. 8  
Add the following: tofu 2; grilled chicken 4; salmon 5; shrimp 5; house-made quinoa burger 3; goat cheese 2; Beyond Meat™ Vegan Chicken Strips 4; crab cake 5

### MEDITERRANEAN SALMON

Whole grain mustard encrusted salmon, roasted tomatoes, cucumbers, arugula, avocado, red onion, chickpeas & roasted tomato vinaigrette. Topped with feta cheese & lime curd. 13

### CHIPOTLE BUFFALO CHICKEN \*NEW\*

Romaine, red peppers, carrots, tomatoes, cucumbers & gorgonzola tossed in a chipotle ranch dressing, finished with grilled chicken & Buffalo sauce. 12

### CAPRESE CHICKEN

Grilled chicken breast served over romaine & mesclun tossed with lemon oil, blistered tomatoes & pickled onion. Finished with house-made mozzarella & balsamic reduction. 11

### CRAB STUFFED AVOCADOS

Grilled avocados stuffed with our crab salad served over mesclun. Finished with pickled onions & sriracha dressing. 13

**GLUTEN FREE DRESSINGS:** Caesar, Bleu Cheese, Sriracha Dressing, Balsamic Vinaigrette, Champagne Vinaigrette, Raspberry Vinaigrette, Ranch, Chipotle Ranch, UConn Honey Dijon, Oil & Vinegar, Fat Free Italian, Roasted Tomato Vinaigrette.

## SANDWICHES

Our sandwiches are served with your choice of one of the following: Apple Horseradish Coleslaw, Kettle Chips, Mixed Green Salad or Green Beans. *Side Caesar Salad additional \$2*

### BBQ CHICKEN MELT

Grilled chicken & BBQ sauce on toasted gluten free bread with caramelized onion, Cabot pepperjack cheese & Applewood smoked bacon. 10

### VEGGIE MELT

Roasted portabella mushrooms, spinach, red onion, tomatoes, avocado & mozzarella. Finished with balsamic reduction, pesto & mayonnaise. Served on toasted gluten free bread. 10

### T.B.L.T.

Turkey. Bacon. Lettuce. Tomato. with zesty avocado mayo served on toasted gluten free bread. 10

### CRAB CAKE SANDWICH \*NEW\*

House-made crab cake, tomato jam, citrus sour cream & arugula. Served on a toasted gluten free roll. 11

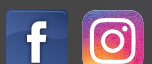
### CAPRESE CHICKEN SANDWICH

Grilled chicken served on toasted gluten free bread with tomato jam, caramelized onions, mozzarella cheese, basil pesto & balsamic reduction. 10

[www.dining.uconn.edu/chuck-augies](http://www.dining.uconn.edu/chuck-augies)

**WE PROUDLY SERVE LOCALLY GROWN FOODS**

*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.*



## ON THE SIDE

- 3.00 **APPLE HORSERADISH COLESLAW**  
**KETTLE CHIPS**  
**SAUTÉED GREEN BEANS**  
**MIXED GREEN SALAD**
- 4.00 **SIDE CAESAR**

## ENTRÉES

### LIGHT & LOCAL \*NEW\*

Seared locally sourced white fish served over black bean succotash & tomato consommé, finished with chimichurri & served with toasted gluten free bread. 13

### SPICY PEANUT STIR-FRY \*NEW\*

Sautéed onions, peppers, carrots, kale & sweet potatoes in a spicy peanut sauce, served over basmati rice. 9

Add the following: salmon 5; shrimp 5; grilled chicken 4; Beyond Meat™ Vegan Chicken Strips 4

### RISOTTO \*NEW\*

Shiitake mushroom risotto with sautéed kale, finished with lemon beurre blanc, pecorino & lemon oil. 11

Add the following: salmon 5; shrimp 5; grilled chicken 4; Beyond Meat™ Vegan Chicken Strips 4

## HALF POUND BURGER \*\*\*

Hand formed Certified Angus Beef burger<sup>®\*</sup>, cooked to order, topped with lettuce & tomato. Served on a toasted gluten free roll with a pickle & your choice of a side. 10

\*\*\*For a vegetarian substitute, try our house-made vegan quinoa burger.

### CHEESE IT :

AMERICAN 1 | SWISS 1 | CABOT CHEDDAR 1 | GORGONZOLA 1 | CABOT PEPPER JACK 1 | MOZZARELLA 1

### TOP IT :

KOSHER DILL PICKLES .50 | SLICED RED ONION .50 | BACON 1 | AVOCADO 1 | ROASTED PORTABELLA 1  
CAMELIZED ONIONS 1 | PICKLED RED ONIONS 1 | EXTRA PATTY 3

### SAUCE IT : .50

BUFFALO | BBQ | SRIRACHA | SRIRACHA BBQ | MAYO | BALSAMIC REDUCTION | AVOCADO MAYO

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## BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, ORANGE, GINGER ALE, RASPBERRY ICED TEA, CRANAPPLE RASPBERRY JUICE,  
LEMONADE, FRESHLY BREWED LIPTON TEA 2

FAIR TRADE COFFEE, HOT TEA, HOT CHOCOLATE 1.75

LATTÉ 3.75 CAPPUCCINO 3.75 ESPRESSO 1.50

FLOATS 3.95 MILKSHAKES 5.25

### BEER & WINE

Beer & wine also available featuring local wines



## Thank You

Our recipes feature local bounty from Connecticut & the region, when available, all prepared by UConn's award winning Chefs. UConn's Spring Valley Student Farm supplies us with a variety of fresh seasonal produce.

Consider submitting a review at: [GlutenFreeTravelSite.com](http://GlutenFreeTravelSite.com)